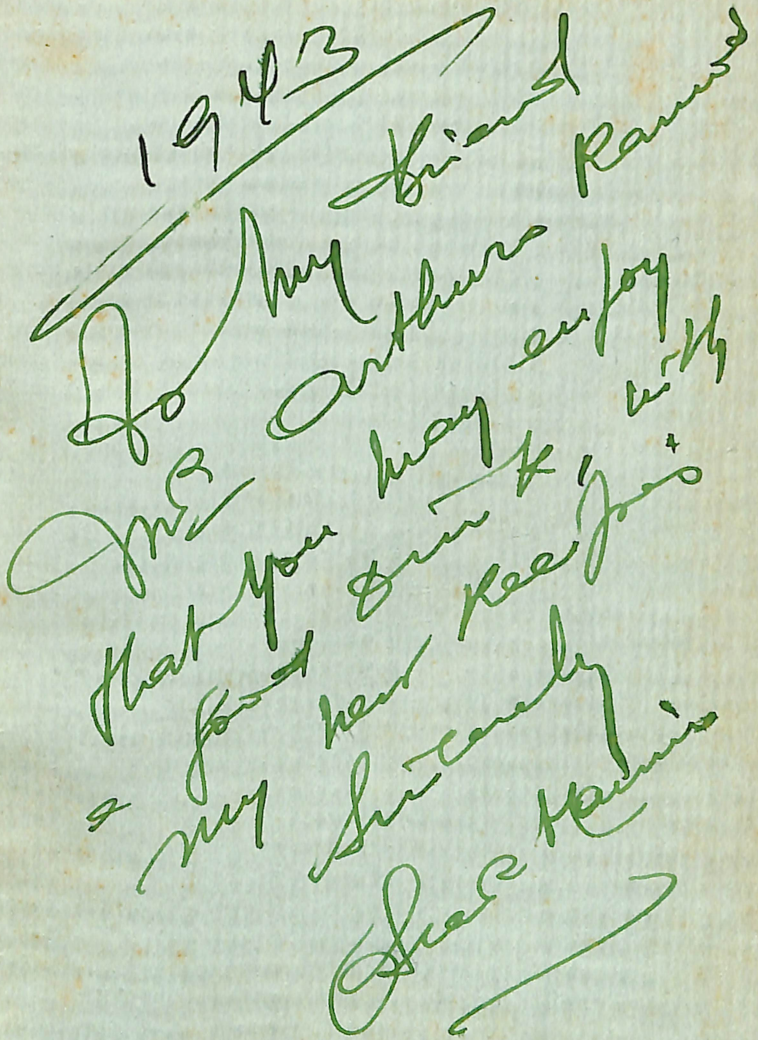
Cocktail Digest

Oscar Haimo

of the HOTEL PIERRE



1943

To my friend
Mr Arthur Ramond
that you may enjoy
a good drink, with
my new Reefers
Sincerely
Sue Hamin

COCKTAIL DIGEST

(From Private Notes)

by Oscar Haimo

OF

THE HOTEL PIERRE

NEW YORK CITY

Hotel Pier

THIS BOOK IS DEDICATED TO

MR. FRANK A. PAGET

OF THE HOTEL PIERRE

NEW YORK CITY

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Oscar Haimo

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PHOTO OZERN

EDWARD G. ROBINSON AND OSCAR HAIMO

Concocting a New Drink at the Cafe Pierre

PREFACE

Historians have been misled into imagining that the name "cocktail" was in some way derived from the caudal plumage of the domestic rooster; or have attributed the word's origin to a fantastic tale of a Mexican King with a beautiful daughter who was conveniently named "Coctel." Though somewhat labored in the one case and romantic in the other, neither happens to be accurate.

The author of this "Cocktail Digest" has heard the question, "Where did the name cocktail originate?" debated in hundreds of the foremost bars of both Europe and America, but has never yet heard any two of the debaters agree on the point; or indeed anyone able to produce any definite and satisfying proof of his contentions, so he offers his own theory—a simple one.

The word "cocktail" is from the word "concoct." If it isn't, it ought to be. In any event, why seek for involved reasons for the christening of so delightful a potion—for in the hand of a master of the art, the cocktail, like nothing else in these trying days, has power to lighten our heavy hours and give a rosier hue to our lighter moments.

In this little book will be found the results of years of study and research by one who has been acknowledged a supreme master of the art, for art it is. . . . And though the author is confident that, should anything pertaining to the mixing of cocktails have been omitted from this book it was, in all probability, not worth including—and so:

With a slight bow to the artist in you, Sir or Madam, a blank page has been left at the end to insert any new concoctions you may create—*A Votre Santé.*

A NOTE ABOUT THE AUTHOR

Walter Winchell, in referring to Oscar Haimo's prize-winning MacArthur Cocktail, wrote recently in his "On Broadway" column, that it was "as zingy as its name."

This in effect was as perfect a description as could ever be given, not only of the most famous of the author's drinks, but probably of every mixture the author has created. That certain "zing"—the deft flair which makes his cocktails different—has made Haimo renowned throughout the world—from the Ritz-Carlton in Paris, the Casino in Monte Carlo, to the exclusive Hotel Pierre in New York.

Oscar Haimo began his career in Europe where, after the usual apprenticeship, he became maître de bar of Fouquet's on the Avenue des Champs Elysées in Paris. Later, he filled similar positions at the Royalty Bar in Monte Carlo, the Ritz in Paris, and others.

In this country, he has been at the Embassy Club, the Royal Box and Surf Club at Miami Beach, the Belgian Pavilion at the New York World's Fair, and most recently, the Hotel Pierre in New York City, where he now is.

In his lifetime of drink-mixing, Haimo has qualified particularly for those establishments which cater to the fastidious. He

has mixed drinks for the world's best known celebrities, and is so much the master of his art, that he can judge the ingredients and formula of any drink by merely tasting.

Aspiring always to the best in life, Haimo has mastered not only the wines of France, Italy, Spain, Germany, and England, where he has made a close study of wine-processing and spirit production, but also the languages of these countries as well.

However, the greatest thing in this mixologist's life is the "cocktail par excellence." As one columnist puts it: "Oscar measures, pours, stirs, or shakes, as the case may be, the ingredients as if he were presiding at the discovery and birth of some new chemical process which will stir the soul of all mankind."

So now, as President of the International Barmen's Association and maître de bar of the exclusive Hotel Pierre, Haimo presents the rules for

The Better Cocktail.

The Voice Of BROADWAY

By Dorothy Kilgallen

Oscar Haimo, the bartender at ...e Pierre who concocted the ...mous General MacArthur cock-...il, has thought up another one ...lled the Hurricane. Mix one-...ird vodka, one-third brandy, ...e-third pernod; shake with ...acked ice. Serve as a cocktail—

The Gourmet Sees New York

Oscar Haimo, patron saint of the thirsty souls at the HOTEL PIERRE, sends word that his MacArthur cocktail has become the number one cocktail at this noted hostelry. Here is the recipe: ½ oz. of lime ½ oz. of cointreau, 1½ oz. of white rum ¼ oz. of Jamaica rum, ½ teaspoon of sugar and the whole of an...

UP-TOWN AFTER 3

By GENE KNIGHT

Walter Winchell On Broadway

(Trade Mark Registered Copyright 1942 Daily Mirror, Inc.)

As zingy as its name...The "MacArthur Cocktail" concocted by Oscar, the Pierre head barman: Half-ounce lime, ditto triple sec or cointreau, 1½ oz. White Rum, ¼ oz. Jamaica rum, half tea-spoon white of egg...Deelish!

TALK of the ... by Marian Park...

Oscar Haimo, chief bartender a... on the Beach, speaks five langua... muda clipper and in Monte Carlo... to help quench society's thirst, he... test for sipping and naming u... mula thereof. He'll hold forth... Fair this summer.

Cafe Life in ...

Cafe Pierre, in the Hotel Pierre, 61st St. and 5th Ave., switches back to name entertainment to night, sponsoring Fred Keating, the personable jester and ... tidigitator, who ... his droll patter... ties at bot... Stan...

...ericans

TIPS ON TABLES

By WILLIA...

Member of the ... Associated Pre...

...ew York Post

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...ch ... Daily ...

By GENE KNIGHT

The Drink Mixer's
TEN COMMANDMENTS

1. When in doubt, MEASURE. . . . Measure with a JIGGER, not the eye. Mixing drinks is, after all, a culinary art, and ANYONE CAN DO IT IF HE FOLLOWS DIRECTIONS.

2. Use the best liquor you can afford.

3. Next to the quality of the liquor, the most essential ingredient of any cocktail is ice. . . . And be sure it is *clean.*

4. *Never* use the same ice a *second* time.

5. Use only *fresh* fruit juices as a mixer—*never* canned.

6. Don't use squeezed juice which has been in the refrigerator for more than 24 hours as Vitamin C will have diminished.

7. For sweetening use powdered, not confectioner's sugar.

8. If shaking is called for, *shake;* don't *rock.* Contrariwise, if stirring is called for, *stir;* don't shake. . . . Remember this: stirring makes a *clear* drink, shaking a cloudy one.

9. If possible, chill cocktail glasses before serving.

10. *Don't* let cocktails stand; drink as soon as possible after mixing.

BAR UTENSILS

TOP ROW FROM LEFT TO RIGHT: Silver Champagne Cooler, Electric Mixing Machine, Mixing Glass and Stirring Spoon, Silver Cocktail Shaker; SECOND ROW: Cork Screw, Funnel, Two-way Jigger, Wire Rimmed and Handled Strainer, Lime and Lemon Squeezers, Swizzle Stick, Stirrer; BOTTOM ROW: Wine Basket, Ice Scoop, Muddler, Fruit Cutting Board and Stainless Steel Fruit Knife, Snow Ice Shaver.

PHOTO OZERN

GLASSWARE

Top Row from Left to Right: Champagne Cut Down Coupe, Standard Champagne Coupe, Brandy Inhaler, Absinthe Drip Glass; Second Row: Old Fashioned Glass, Delmonico Glass, Highball Glass, Tall Glass or Tom Collins Glass, California Cocktail Glass; Bottom Row: Whiskey Glass, Cordial or Pony Glass, Brandy Liner Glass, Sherry or Port Glass, Claret or Red Wine Glass, White Wine Glass, Rhine Wine Glass.

GLASSWARE

Top Row from Left to Right: Beer Glass, Zombie Glass, Peach Champagne Glass; Second Row: Small Decanter, Water Goblet, Large Decanter; Bottom Row: Frosted Punch Cup, Tom & Jerry Mug, Silver Mug.

THE BASIC DIGEST

Name of Drink	*Correct Glass*	*Ingredients*	*Ice*
Aperitifs	Sherry or cocktail	Straight and mixed	Chill
Cobblers	Water goblet	Liquor, Curacao or sugar, brandy, fruit	Shaved
Cocktails	Cocktail (stem glass)	According to cocktail desired	In shaker only
Collins	Collins	Liquor, lemon juice, sugar, seltzer, fruit	Cracked
Coolers	Collins	Liquor, ginger ale or seltzer, syrup or grenadine, fruit if desired	Cracked
Cordials	Cordial, liqueur, pousse Cafe or Sherry (if frapped)	Liqueur, by name	Shaved
Crustas	Collins	Half orange peeled (sugar rim of glass), lime juice, maraschino, Angostura	Cracked
Cups	Stem (glass pitcher)	Liquor, Curacao, cucumber rind, brandy, fruit, mint	Large ice
Daisies	Highball (special stein)	Liquor, raspberry syrup, lemon juice, seltzer, fruit	Cracked
Egg Nogs	Collins	Liquor, egg, milk, sugar, nutmeg	In shaker only
Fixes	Highball	Liquor, lemon, sugar, water, fruit	Shaved
Fizzes	Highball	Liquor, lemon, seltzer	One Cube

Flips	Delmonico or wine	Liquor, sugar, egg, nutmeg	In shaker only
Highball	Highball	Liquor, ginger ale or seltzer	One Cube
Hot Buttered Rum	Old Fashioned or mug	Rum, hard butter, sugar	Boiling hot water
Juleps	Tankards or Collins	Liquor, sugar, mint (frost glass)	Shaved
Lemonades	Collins	Lemon juice, sugar, water or seltzer, fruit	Cracked
Orangeade	Collins	Orange juice, water or seltzer, sugar, fruit	Cracked
Punches	Bowls, cups, Collins or tankards	Claret, Burgundy, Planter's Milk, from recipes according to contents desired	Cracked
Puff	Collins	Brandy, fresh milk, soda	One Cube
Rickeys	Highball	Liquor, lime, seltzer	One Cube
Sangarees	Collins	Liquor, slice lemon, sugar, fruit, nutmeg	Cracked
Shrubs	Tumblers. Made in pitcher and bottled	Special recipes and seltzer	One Cube
Slings	Collins	Liquor, fruit juice, cordials	Two Cubes
Smashes	Old Fashioned	Liquor, lump sugar, mint, fruit	One Cube
Sours	Delmonico	Liquor, lemon juice, sugar, seltzer, fruit	In shaker only
Swizzles	(Pitcher) highball	Liquor, sweetening, seltzer	----------
Toddies	Old Fashioned	Liquor, slice lemon, sugar, cloves, hot or cold water	----------
Tom & Jerry	Coffee cup or Tom & Jerry mug	Liquor (Jamaica rum), egg beaten, hot water or milk, sugar	In pitcher
Zoom	Wine	Liquor, honey dissolved in boiling water, fresh cream	Shaker

STANDARD BAR MEASURES

BAR MEASURES

1 gallon	128 ounces
1 quart	32 ounces
1/5	25 3/5 ounces
1 pint	16 ounces
1 pony	1 ounce
1 jigger	1½ ounces
1 wine glass	4 ounces
1 teaspoonful	⅛ ounce
1 dash	1/6 teaspoonful

STANDARD SIZES OF GLASSES

Whiskey	1 oz. to 2½ oz.
Cocktail	2 oz. to 3½ oz.
Sherry	2 oz. to 2½ oz.
Champagne	5 oz. to 6 oz.
Cordial	¾ oz. to 1 oz.
Delmonico	5 oz. to 7 oz.
Old Fashioned	4 oz. to 10 oz.
Highball	8 oz. to 10 oz.
Tom Collins	10 oz. to 14 oz.
Goblet	8 oz. to 12 oz.
Tumbler	8 oz. to 12 oz.
Sauterne	4 oz.
Claret	4 oz.
Pony	1 oz.

COCKTAILS

All recipes in this book are for 3 ounce cocktails. Due allowance has been made for ice melting, sugar, etc.

A

ABSINTHE COCKTAIL

1½ oz. Absinthe
1 oz. Water
1 tsp. Sugar
Shake
Twist of lemon peel on top.

ABSINTHE DRIP

1½ oz. Absinthe
Dissolve one lump of sugar, using the French drip spoon and fill glass with cold water.

ABSINTHE FRAPPE

1½ oz. Absinthe
1 oz. Water
1 tsp. Sugar
Shake well with shaved ice
Serve in Delmonico glass.

ADMIRAL COCKTAIL

1½ oz. Gin
1 oz. Cherry Cordial
Juice of Half Lime
Shake.

AFTER-DINNER COCKTAIL

1 oz. Prunella Brandy
1 oz. Cherry Brandy
Dash Lemon Juice
Shake
Serve in Sherry glass.

ALLIES COCKTAIL

1¾ oz. Gin
1 oz. French Vermouth
Dash Kummel
Shake.

ALASKA COCKTAIL

2 oz. Gin
¾ oz. Yellow Chartreuse
Shake.

ALEXANDER COCKTAIL No. 1

1½ oz. Gin
¾ oz. Creme de Cacao
½ oz. Fresh Cream
Shake.

ALEXANDER COCKTAIL No. 2

1½ oz. Brandy
¾ oz. Creme de Cacao
½ oz. Fresh Cream
Shake.

AMERICANO HIGHBALL

1 oz. Campari Bitters
2 oz. Sweet Vermouth
Serve in highball glass
Twist of lemon peel
Top with seltzer
Stir.

AMERICAN FLAG CORDIAL

⅓ oz. Grenadine Syrup
⅓ oz. Maraschino
⅓ oz. Creme de Yvette
Pour very carefully
Use cordial glass.

AMER-PICON HIGHBALL

2 oz. Amer-Picon
¾ oz. Grenadine or Lemon Syrup
1 Cube Ice
Fill with syphon
Stir.

A

AMERICAN BEAUTY COCKTAIL

3 dashes White Creme de Menthe
½ oz. Orange Juice
½ oz. Grenadine Syrup
½ oz. French Vermouth
½ oz. Brandy
Shake
Top with port wine.

ANGEL'S DREAM CORDIAL

⅔ oz. Apricot Brandy
⅓ oz. Fresh Cream on top
Use cordial glass.

ANGEL'S KISS CORDIAL

⅔ oz. Creme de Cacao
⅓ oz. Sweet Cream on top
Use cordial glass.

ANGEL'S TIT CORDIAL

⅓ oz. Grenadine
⅓ oz. Maraschino
⅓ oz. Creme Yvette
Pour very carefully
Top with fresh cream capped with a cherry.

APPLE JACK COCKTAIL

1½ oz. Apple Jack
4 dashes Grenadine
Juice of Half Lemon
Shake.

APRICOT COCKTAIL

1½ oz. Apricot Brandy
1 oz. Gin
2 dashes Lemon Juice
2 dashes Orange Juice
Shake.

ARMOUR COCKTAIL

1¾ oz. Dry Sherry
1 oz. Sweet Vermouth
Twist of lemon peel
Stir.

ARMY COCKTAIL

1½ oz. Gin
1 oz. Sweet Vermouth
2 dashes Grenadine
Slice of orange peel
Shake.

AVIATION COCKTAIL

2 oz. Gin
Juice of Half Lemon
4 dashes Maraschino
Shake.

B

B and B

½ oz. Benedictine
½ oz. Brandy
Serve in cordial glass.

BACARDI COCKTAIL

2 oz. Bacardi Rum
Juice of Half Lime
4 dashes Grenadine
Shake.

BAHAMAS HIGHBALL

2 oz. Gin
1 oz. French Vermouth
Slice lemon
Tonic water
Serve in tall glass
Stir.

BALLET RUSSE COCKTAIL

2 oz. Vodka
½ oz. Creme de Cassis
4 dashes Lime Juice
Shake.

BAMBOO COCKTAIL

2 oz. Dry Sherry
¾ oz. French Vermouth
Stir.

BARBARY COAST COCKTAIL

¾ oz. Scotch
¾ oz. Gin
¾ oz. Creme de Cacao
½ oz. Fresh Cream
Shake with shaved ice
Serve in Delmonico glass.

B

BERMUDA COCKTAIL

1¾ oz. Gin
¾ oz. Peach Brandy
2 dashes Grenadine
2 dashes Orange Juice
Shake.

BERMUDA ROSE COCKTAIL

2 oz. Gin
¾ oz. Apricot Brandy
2 dashes Grenadine
Shake.

BETWEEN-THE-SHEETS COCKTAIL

¾ oz. Rum
¾ oz. Brandy
¾ oz. Cointreau
Juice of Half Lemon
Shake.

BIARRITZ COCKTAIL

1¾ oz. Brandy
¾ oz. Orange Curacao
Juice of Half Lime
Shake.

BIJOU COCKTAIL

1¼ oz. Gin
¾ oz. Chartreuse
¾ oz. Italian Vermouth
Decorate with cherry
Twist of lemon peel over drink
Stir.

BLACKOUT COCKTAIL

1¾ oz. Gin
¾ oz. Blackberry Brandy
Juice of Half Lime

B

BLACK VELVET

Split Champagne
Split Guiness Stout
Pour together simultaneously and slowly in tall glass.

BLUE BLAZER

Use two large silver plated mugs with handles.
1 wine glass Scotch Whisky
1 wine glass Boiling Water
Put the whisky into one mug and the boiling water into the other, ignite the whisky with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire. Sweeten with one tsp. powdered white sugar, and serve in a small bar tumbler with a piece of lemon peel.

BLUE MOON COCKTAIL

1¾ oz. Gin
½ oz. Creme de Yvette
White of egg
Shake.

BOMBAY COCKTAIL

1¼ oz. Brandy
¾ oz. Italian Vermouth
¾ oz. French Vermouth
2 dashes Curacao
Shake.

B

BOOMERANG COCKTAIL

1 oz. Rye
¾ oz. French Vermouth
¾ oz. Swedish Punch
2 dashes Lemon Juice
1 dash Angostura Bitters

BRAIN DUSTER COCKTAIL

1⅓ oz. Brandy
1⅓ oz. Italian Vermouth
Stir.

BRANDY CAPRICE

Make an incision around center of orange. Carefully pull skin back towards one end so as to form a cup and still be fastened to orange. Pour 1½ oz. of Brandy and ignite. While burning, slowly pass one lump of Sugar in a teaspoon through flame until sugar melts.
Stir.

BRANDY COCKTAIL

2 oz. Brandy
½ oz. Curacao
1 dash Angostura Bitters
½ tsp. Sugar
Shake
Twist of lemon peel on top.

BRAZIL COCKTAIL

1¾ oz. Sherry
1 oz. French Vermouth
1 dash Absinthe
Shake.

B

BROOKLYN COCKTAIL

2 oz. Rye
½ oz. French Vermouth
1 dash Maraschino
1 dash Amer-Picon
Shake.

BRONX COCKTAIL

1 oz. Gin
¾ oz. Sweet Vermouth
¾ oz. French Vermouth
¼ oz. Orange Juice
Shake.

BUG-HOUSE COCKTAIL

1¼ oz. Brandy
¾ oz. Absinthe
¾ oz. Italian Vermouth
Shake.

B. V. D. COCKTAIL

1¾ oz. Apple Jack
1 oz. Italian Vermouth
Use old fashioned glass
Stir.

BYRRH COCKTAIL

1¼ oz. Byrrh
¾ oz. Rye
¾ oz. French Vermouth
Stir.

CAFE AU-KIRSCH

- 1½ oz. Kirsch
- 1 tsp. Sugar
- White of Egg
- Add Coffee
- *Shake*
- *Serve in wine glass.*

CAFE DE PARIS COCKTAIL

- 1½ oz. Gin
- ¾ oz. Anisette
- ¾ oz. French Cream
- White of Egg
- *Shake*
- *Serve in wine glass.*

CASINO COCKTAIL

- 2 oz. Gin
- 4 dashes Maraschino
- 4 dashes Orange Juice
- 4 dashes Lemon Juice
- *Shake.*

CHAMPAGNE COCKTAIL

- 1 lump Sugar, saturated with Angostura Bitters
- 1 cube Ice
- *Twist of lemon peel*
- *Fill with chilled champagne.*

CLARET LEMONADE

- Juice of 1 lemon
- 1 tsp. Sugar
- Cracked ice in tall glass
- Top with 3 oz. Claret Wine
- Fruit
- Dash of Seltzer
- *Serve with a straw.*

C

CLARET PUNCH (See Punch, p. 60)

CLOG—HOT WINE DRINK

¾ cup Sugar
2 oz. Angostura Bitters
1 pint Sherry Wine
1 pint Claret Wine
½ pint Brandy
Use large flame proof casserole
Place over fire until piping hot
Serve in old fashioned glass or mug
(*Serves fifteen.*)

CLOVER CLUB COCKTAIL

1½ oz. Gin
4 dashes Grenadine
Juice of Half Lemon
White of Egg
Shake
Serve in wine glass.

CLOVER LEAF COCKTAIL

Same as Clover Club with sprig of mint on top.

COFFEE COCKTAIL

¾ oz. Brandy
¾ oz. Port Wine
2 dashes Curacao
1 tsp. Sugar
Yolk of Egg
Shake well
Serve in wine glass
Nutmeg on top.

COBBLERS

CLARET COBBLER

Fill goblet with fine ice
3 oz. Claret
1 tsp. Sugar
Stir
Decorate with fruit
Sprig of mint.

PORT WINE COBBLER

Fill goblet with fine ice
3 oz. Port Wine
1 tsp. Sugar
Stir
Decorate with fruit
Sprig of mint.

RHINE WINE COBBLER

Fill goblet with fine ice
3 oz. Rhine Wine
1 tsp. Sugar
2 dashes Lemon Juice
Stir
Decorate with fruit
Sprig of mint.

RUM COBBLER

Fill goblet with fine ice
2 oz. Rum
2 dashes Lemon Juice
1 tsp. Sugar
Stir
Decorate with fruit
Sprig of mint.

SAUTERNE COBBLER

Same as Claret but use Sauterne

SHERRY COBBLER

Fill goblet with fine ice
3 oz. Sherry
1 tsp. Sugar
1 twist Lemon Peel
Stir
Decorate with fruit
Sprig of mint.

WHISKEY COBBLER

Fill goblet with fine ice
2 oz. Whiskey
½ oz. Curacao
1 slice Lemon
Stir
Decorate with fruit
Sprig of mint.

COLLINS

TOM COLLINS

Use tall glass
2 cubes Ice
Juice of 1 small lemon
1 tsp. Sugar
2 oz. Gin
Fill with soda
Stir.

APPLE COLLINS

Same as Tom Collins but use Apple Jack

BOURBON COLLINS — Same as Tom Collins but use Bourbon

BRANDY COLLINS — Same as Tom Collins but use Brandy

IRISH COLLINS — Same as Tom Collins but use Irish Whisky

JOHN COLLINS — Same as Tom Collins but use Holland Gin

RUM COLLINS — Same as Tom Collins but use Rum

RYE COLLINS — Same as Tom Collins but use Rye

SCOTCH COLLINS — Same as Tom Collins but use Scotch

COMMANDO COCKTAIL

1½ oz. Bourbon
¾ oz. Triple Sec
2 dashes Pernod
Juice of Half Lime
Shake.

COOLER (See Remsen, p. 64)

COOPERSTOWN COCKTAIL

1¾ oz. Gin
½ oz. French Vermouth
½ oz. Italian Vermouth
2 sprigs Mint
Shake and strain well.

C

CORONATION COCKTAIL

- 1½ oz. Sherry
- 1 oz. French Vermouth
- 2 dashes Maraschino
- 3 dashes Orange Bitters
- *Stir.*

COTILLION COCKTAIL

- 1½ oz. Bourbon
- ½ oz. Triple Sec
- ¼ oz. Orange Juice
- ½ oz. Lemon Juice
- 1 dash Rum
- *Shake.*

CUBAN COCKTAIL

- 1½ oz. Brandy
- ¾ oz. Apricot Brandy
- Juice of Half Lime
- *Shake well.*

CUBA LIBRE

- 2 oz. Rum
- Insert juice of half Lime and rind in tall glass
- 2 cubes Ice
- Fill with Coca Cola
- *Stir.*

CZARINA COCKTAIL

- 1 oz. Vodka
- ¾ oz. Apricot Brandy
- ½ oz. French Vermouth
- ½ oz. Italian Vermouth
- *Shake.*

CRUSTAS

2 oz. Jamaica Rum
Juice of One Lime
½ tsp. Sugar
3 dashes Maraschino
2 dashes Angostura Bitters
Shake
Sugar rim of glass
Peel of half orange
In Tom Collins glass
Cracked ice to the top
Fill with soda
Decorate with fruit
Serve with straws.

CUPS

For all Cups use glass pitcher and cracked ice.

FOR WHITE WINE

4 dashes Lemon Juice
5 pieces Thin Sliced Lemon and Orange
4 pieces Sliced Pineapple
6 Maraschino Cherries
2 pieces Cucumber Rind
1 pony Brandy
1 pony Yellow Chartreuse
4 dashes Maraschino
4 dashes Curacao
1 quart White Wine
Sprigs of mint on top
Fill with carbonated water.

FOR RED WINE

Same as White Wine with the exception of Brandy

D

DAIQUIRI COCKTAIL

2 oz. Silver Rum
Juice of Half Lime
1 tsp. Sugar
Shake well.

DAIQUIRI FROZEN

Same as Daiquiri Cocktail
Add dash of Maraschino
Shaved Ice
Use electric mixer
Serve unstrained in champagne glass with short straws.

DAISIES

BRANDY DAISY

Juice of Half Lemon
4 dashes Grenadine
1½ oz. Brandy
Serve in goblet with fine ice Fruit. Squirt of seltzer.

GIN DAISY

Same as Brandy Daisy but use Gin

RUM DAISY

Same as Brandy Daisy but use Rum

STAR DAISY

Same as Brandy Daisy but use Apple Jack

WHISKEY DAISY

Same as Brandy Daisy but use Whiskey

DeGAULLE COCKTAIL

1½ oz. Gin
¾ oz. Creme de Cassis
Juice of Half Lime
Shake.

D

DEPTH-BOMB

1½ oz. Apple Brandy
1 oz. Brandy
4 dashes Grenadine
4 dashes Lemon Juice
Shake.

DERBY COCKTAIL

2 oz. Gin
¾ oz. Peach Brandy
2 sprigs Mint
Shake well.

DEVIL COCKTAIL

1⅓ oz. Brandy
1⅓ oz. Green Creme de Menthe
Shake.

DIPLOMAT COCKTAIL

1¾ oz. French Vermouth
1 oz. Italian Vermouth
Dash Maraschino
Stir.

DOCTOR COCKTAIL

1½ oz. Swedish Punch
Juice of Half Lime
¾ oz. Jamaica Rum
Shake.

DUBONNET COCKTAIL

1⅓ oz. Dubonnet
1⅓ oz. Gin
Twist of Lemon Peel
Stir.

DUPLEX COCKTAIL

1⅓ oz. French Vermouth
1⅓ oz. Italian Vermouth
Dash Angostura Bitters
Stir.

E

EAGLE COCKTAIL

- 1½ oz. Gin
- ¾ oz. Creme Yvette
- Juice of Half Lemon
- 1 tsp. Sugar
- White of Egg
- *Shake.*

EARTHQUAKE COCKTAIL

- 1 oz. Gin
- 1 oz. Bourbon
- ¾ oz. Absinthe
- *Shake.*

EAST INDIA COCKTAIL

- 1½ oz. Brandy
- ¾ oz. Pineapple Juice
- ½ oz. Orange Curacao
- *Decorate with cherry*
- *Shake.*

EGG NOGGS

BRANDY EGG NOGG

- 1 Egg
- 2 oz. Brandy
- 1 tsp. Sugar
- Milk
- *Shake and strain*
- *Serve in tall glass*
- *Nutmeg on top.*

PLAIN EGG NOGG

Same as Brandy Egg Nogg but use no Brandy

PORT EGG NOGG — Same as Brandy Egg Nogg but use Port

RUM EGG NOGG — Same as Brandy Egg Nogg but use Rum

SHERRY EGG NOGG — Same as Brandy Egg Nogg but use Sherry

WHISKEY EGG NOGG — Same as Brandy Egg Nogg but use Whiskey

EGG LEMONADE

Juice of One Lemon
1 tsp. Sugar
1 Egg
Shake well
Serve in tall glass
Fill with fine ice and water.

HOT LEMONADE

Juice of One Lemon
2 tsp. Sugar
Fill with hot water
Stir and add slice of lemon.

EL PRESIDENTE COCKTAIL

1½ oz. Rum
1¼ oz. French Vermouth
2 dashes Grenadine
Twist of Orange Peel
Shake.

F

FLORIDA COCKTAIL

2 oz. Rum
2 dashes Green Creme de Menthe
Juice of Half Lime
½ oz. Pineapple Juice
1 dash Sugar to taste
Shake
Decorate with 2 sprigs of mint.

FLYING FORTRESS COCKTAIL

1 oz. Brandy
¾ oz. Vodka
½ oz. Absinthe
½ oz. Triple Sec
Shake.

"FRENCH 75"

2 oz. Gin
1 tsp. Powdered Sugar
Juice of Half Lemon
Cracked Ice
Fill with champagne
Serve in tall glass.

"FRISCO" COCKTAIL

2 oz. Bourbon
¾ oz. Benedictine
Twist lemon peel
Stir.

FIZZES

BRANDY FIZZ

Juice of 1 Lemon
1 tsp. Sugar
1½ oz. Brandy
Shake and strain
Serve in highball glass with 1 cube ice
Fill with syphon.

DIAMOND FIZZ

Juice of 1 Lemon
1 tsp. Sugar
Serve in highball glass with 1 cube ice
Fill with champagne.

GIN FIZZ

Same as Brandy Fizz except use Gin

GOLDEN FIZZ

Same as Brandy Fizz except use Gin and Yolk of Egg

MORNING GLORY FIZZ

1½ oz. Scotch
1 tsp. Powdered Sugar
White of Egg
½ tsp. Sugar
Shake and strain in highball glass
Top with seltzer.

"NEW ORLEANS" FIZZ

Juice of Half Lime
Juice of Half Lemon
2 dashes Orange Flower Water
1 tsp. Sugar
1 oz. Sweet Cream
2 oz. Gin
White of Egg
Shake well
Serve in tall glass and add a very little seltzer.

F

REMUS FIZZ

2 dashes Orange Flower Water
Juice of Half Lemon
2 oz. Gin
1 oz. Cream
1 Egg
½ oz. Grenadine
Shake very well
Strain into tall glass and fill with seltzer.

ROYAL FIZZ

Juice of Half Lemon
1½ oz. Gin
1 tsp. Sugar
1 Egg
Shake well and strain into high-ball glass and add seltzer.

SEA FIZZ

1½ oz. Absinthe
Juice of Half Lemon
1 tsp. Sugar
White of Egg
Shake well and strain into high-ball glass and add seltzer.

SILVER FIZZ

Juice of Half Lemon
1 tsp. Sugar
1½ oz. Gin
White of Egg
Shake well and strain into high-ball glass
Add seltzer.

SLOE GIN FIZZ

Juice of Half Lemon
1 tsp. Sugar
1½ oz. Sloe Gin
Shake well
Strain into highball glass
Add seltzer.

SOUTH SIDE FIZZ

1½ oz. Gin
Juice of Half Lemon
2 sprigs Mint
1 tsp. Sugar
Shake well
Strain into highball glass and add seltzer.

FLIPS

BRANDY FLIP

2 oz. Brandy
1 tsp. Sugar
Whole Egg
Shake well
Nutmeg on top
Use wine glass.

PORT FLIP

Same as Brandy Flip except use Port Wine

SHERRY FLIP

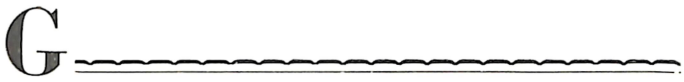
Same as Brandy Flip except use Sherry Wine

RUM FLIP

Same as Brandy Flip except use Rum

FRAPPES

Fill cocktail glass with snow ice, then pour 1 oz. of any cordial desired
Serve with short straws.



GIBSON COCKTAIL

2 oz. Gin
¾ oz. French Vermouth
Decorate with small pearl onion
Stir.

GIMLET COCKTAIL

1⅓ oz. Gin
1⅓ oz. Orange Juice
Shake with shaved ice.

GIN COCKTAIL

2½ oz. Gin
2 dashes Angostura Bitters
Shake.

GIN BUCK

2 oz. Gin
Juice of Half Lemon
2 cubes Ice
Serve in tall glass
Fill with ginger ale
Stir.

GIN TONIC

2 oz. Gin
2 cubes Ice
Slice of Lemon
Serve in tall glass
Fill with tonic water
Stir.

GREENBRIER COCKTAIL

1⅓ oz. Gin
1⅓ oz. Italian Vermouth
2 sprigs Mint
Shake and strain well.

"GROG"

- 1½ oz. Jamaica Rum or Brandy
- 1 lump Sugar
- 2 Cloves
- Juice of Half Lemon
- Small Piece of Cinnamon
- *Fill glass with boiling water*
- *Slice of lemon*
- *Stir well.*

GYPSY QUEEN COCKTAIL

- 2 oz. Vodka
- 4 dashes Benedictine
- 1 dash Orange Bitters
- *Shake.*

H

HABANEROS COCKTAIL

2 oz. Mexican Rum
Juice of Half Lime
4 dashes Grenadine
Shake.

HAVANA COCKTAIL

1⅓ oz. Rum
1⅓ oz. Sherry
4 dashes Lemon Juice
Shake.

HAWAII COCKTAIL

1½ oz. Gin
1 oz. Pineapple Juice
1 dash Orange Bitters
½ White of Egg
Shake.

HONEY BEE COCKTAIL

2 oz. Jamaica Rum
¼ oz. Honey
½ oz. Lemon Juice
Shake.

HONEYMOON COCKTAIL

1½ oz. Apple Jack
½ oz. Benedictine
Juice of Half Lemon
3 dashes Curacao
Shake.

HONEY SUCKLE COCKTAIL

2 oz. Rum
Juice of Half Lemon
¼ oz. Honey
Shake.

HONOLULU COCKTAIL

1½ oz. Gin
½ oz. Curacao
½ oz. Pineapple Juice
Juice of Half Lime
½ tsp. Sugar
Shake.

HORSE-NECK

Peel the rind of a lemon. Spiral in one piece. Place one edge of the peel over the tip of a tall glass, allowing the remainder to curl inside the tumbler
Add cubes of ice
Fill with ginger ale.

HOT BUTTERED RUM

1½ oz. Jamaica Rum
1 lump Sugar
1 Small Slice Butter
4 Cloves
Use old fashioned glass or mug
Fill with boiling water
Stir.

HURRICANE COCKTAIL

1¼ oz. Brandy
¾ oz. Pernod
¾ oz. Vodka
Shake.

JACK ROSE COCKTAIL

2 oz. Apple Jack
Juice of Half Lemon
4 dashes Grenadine
Shake.

JAMAICA RUM COCKTAIL

2 oz. Jamaica Rum
Juice of Half Lime
1 tsp. Sugar
Shake.

K

KANGAROO KICKER COCKTAIL

2 oz. Vodka
¾ oz. French Vermouth
Shake
Twist of lemon peel on top.

L

LEMONADE

- Squeeze Juice of 1 Lemon in tall glass
- 1½ tsp. Sugar
- *Fill with cracked ice and plain water*
- *Stir*
- *Decorate with fruit*
- *Serve with straws.*

LEMON SQUASH

- Juice of One Lemon
- 1 tsp. Sugar
- *Cracked ice and fill tall glasses with seltzer*
- *Stir.*

LONE TREE COCKTAIL

- 2 oz. Gin
- ¾ oz. Italian Vermouth
- *Squeeze Orange Peel on top*
- *Stir.*

LORRAINE COCKTAIL

- 1¾ oz. Kirsch Wasser
- ½ oz. Benedictine
- Juice of Half Lime
- *Shake.*

M

"MacARTHUR" COCKTAIL

- 1½ oz. Bacardi Rum
- 3 dashes Jamaica Rum
- ¾ oz. Triple Sec or Cointreau
- Juice of Half Lime
- 1 Dash Egg White
- *Shake.*

MAJOR BAILEY

- 2 oz. Gin
- 4 dashes Lemon Juice
- 1 tsp. Sugar
- Crushed Mint
- Shaved Ice
- *Serve in silver mug or tall glass*
- *Stir very well until mug is frosted*
- *Decorate with sprigs of mint*
- *Serve with straws.*

MAMIE TAYLOR

- 2 Cubes Ice in tall glass
- 2 oz. Scotch
- 1 Slice Lemon
- 1 split Ginger Ale
- *Stir.*

MANHATTAN COCKTAIL

- 2 oz. Rye
- ¾ oz. Italian Vermouth
- *Decorate with cherry*
- *Stir.*

MARTINI DRY COCKTAIL

- 2 oz. Gin
- ¾ oz. French Vermouth
- *Stir*
- *Decorate with olive.*

M

MARTINI SWEET COCKTAIL

2 oz. Gin
¾ oz. Italian Vermouth
Stir
Decorate with cherry.

MARY PICKFORD COCKTAIL

2 oz. Rum
¾ oz. Pineapple Juice
3 dashes Grenadine
Shake.

MANUEL QUEZON COCKTAIL

1½ oz. Apple and Honey
¾ oz. Triple Sec
Juice of Half Lime
Shake.

MERRY WIDOW COCKTAIL

1⅓ oz. Gin
1⅓ oz. Dubonnet
Twist of Lemon Peel
Shake.

MIAMI COCKTAIL

2 oz. Rum
¾ oz. Cointreau
4 dashes Lemon Juice
Shake.

MILLIONAIRE COCKTAIL

1¾ oz. Sloe Gin
½ oz. Apricot Brandy
½ oz. Jamaica Rum
1 dash Grenadine
Shake.

M

MINT JULEP

- 2 oz. Bourbon
- ½ tsp. Sugar
- 4 sprigs Mint
- *Mash with muddler*
- *Fill the silver mug with shaved ice*
- *Stir until the outside of the mug is frosted*
- *Top with dash of Jamaica Rum*
- *Decorate with sprigs of mint*
- *Serve with straws.*

MOJITO HIGHBALL

- 2 oz. Rum
- 1 tsp. Sugar
- Juice of Half Lime and rind
- 1 Cube Ice
- *Serve in highball glass*
- *Fill with soda*
- *Decorate with 3 sprigs of mint*
- *Stir.*

MOSCOW MULE

- 2 oz. Vodka
- 1 split Ginger Beer
- Crushed Ice
- *Serve in mug*
- *Decorate with sprigs of mint.*

N

NAPOLEON COCKTAIL

2 oz. Gin
2 dashes Dubonnet
2 dashes Curacao
2 dashes Fernet Branca
Squeeze lemon peel on top
Shake.

NATIONAL COCKTAIL

2 oz. Rum
3 dashes Apricot Brandy
½ oz. Pineapple Juice
3 dashes Lime Juice
Shake.

NEW YORKER COCKTAIL

2 oz. Rye
Juice of Half Lime
1 tsp. Sugar
1 dash Grenadine
Twist of Orange Peel
Shake.

OJEN COCKTAIL

- 2 oz. Ojen
- 1 dash Peychaud Bitters
- 1 tsp. Sugar
- ½ oz. Water
- *Shake.*

OLD FASHIONED COCKTAIL

- 1½ oz. Whiskey
- ½ lump Sugar
- 1 dash Angostura Bitters
- 1 dash Seltzer
- *Crush sugar and bitters together*
- *Add cube of ice*
- *Decorate with twist of lemon peel*
- 1 slice Orange
- 1 slice Pineapple
- 1 Maraschino Cherry
- *Serve in old fashioned glass*
- *Stir.*

OLYMPIA COCKTAIL

- 1½ oz. Rum
- 1 oz. Cherry Brandy
- Juice of Half Lime
- *Shake*

OPAL COCKTAIL

- 2 oz. Absinthe
- ½ oz. Yellow Chartreuse
- ¼ oz. Water
- *Shake.*

ORANGEADE

Juice of 1 Orange in tall glass
1 tsp. Sugar
Fill with cracked ice and plain water
Stir
Decorate with fruit
Serve with straws.

ORANGE BLOSSOM COCKTAIL

2 oz. Gin
¾ oz. Orange Juice
Shake.

"OSCAR HAIMO" COCKTAIL

1¾ oz. Martinique Rum
½ oz. Cointreau
3 dashes Apricot Brandy
Juice of Half Lime
Shake.

P

PANAMA COCKTAIL

1¼ oz. Brandy
¾ oz. Cream
¾ oz. Creme de Cacao
Shake.

PARADISE COCKTAIL

1¼ oz. Gin
¾ oz. Apricot Brandy
¾ oz. Orange Juice
Shake.

PARISIAN COCKTAIL

1½ oz. Gin
1 oz. French Vermouth
3 dashes Creme de Cassis
Shake.

PEACH VELVET

Insert Raw Peach in peach champagne glass
Fill with chilled Champagne
1 dash Peach Brandy on top

PERFECT COCKTAIL

1¼ oz. Gin
¾ oz. French Vermouth
¾ oz. Italian Vermouth
Orange Peel on top
Stir.

PICK-ME-UP COCKTAIL

1¼ oz. Brandy
¾ oz. Italian Vermouth
¾ oz. Absinthe
Shake.

P

"PIERRE" COCKTAIL

1¾ oz. Rye
¾ oz. Apricot Brandy
Juice of Half Lime
Shake.

PIMM'S No. 1

2 cubes Ice
Slice of Lemon
Cucumber Rind
Lemon Soda
2 oz. Pimm's No. 1
Serve in tall glass
Stir.

PINK LADY

1¾ oz. Gin
½ oz. Apple Jack
4 dashes Grenadine
Juice of Half Lemon
Egg White
Shake.

POUSSE-CAFE

1/6 oz. Grenadine (red color)
1/6 oz. Creme de Cacao (black color)
1/6 oz. Maraschino (white color)
1/6 oz. Orange Curacao (orange color)
1/6 oz. Creme Yvette (violet color)
1/6 oz. Brandy (amber color)
Pour in the order named very carefully and slowly in cordial glass to prevent cloudiness.

PRAIRIE OYSTER COCKTAIL

Yolk of Egg
1 dash L. & P. Sauce
Red Pepper and Salt to taste
1½ oz. Brandy or Madeira
Serve in old fashioned glass
Dash of vinegar on top.

PRESIDENTE COCKTAIL

1⅓ oz. Rum
1⅓ oz. Italian Vermouth
Twist of Orange Peel
Stir.

PUNCHES

BRANDY PUNCH

2 oz. Brandy
1 dash Sugar
1 dash Grenadine
1 dash Maraschino
Shaved Ice
Use goblet
Dress with mint and fruit
Stir well
Squirt of Seltzer.

CHAMPAGNE PUNCH for 1 gallon

2 qts. Champagne
1 pony Maraschino
3 ponies Brandy
1 pony Curacao
1 dash Yellow Chartreuse
Juice of Four Lemons
2 qts. Sparkling Water
Sugar to taste
Fruit
Block of ice.

P

CLARET PUNCH

- 3 oz. Claret
- Juice of Half Lemon
- 2 dashes Curacao
- 1 tsp. Sugar
- *Dress with fruits*
- *Serve in goblet with fine ice*
- *Squirt of seltzer.*

Milk Punches

MILK PUNCH (Plain)

- ½ pt. Milk
- 1 tsp. Sugar
- *Shake*
- *Strain*
- *Serve in tall glass and put little nutmeg on top.*

BRANDY MILK PUNCH

- Same as Milk Punch but add
- 2 oz. Brandy

RUM MILK PUNCH

- Same as Milk Punch but add
- 2 oz. Rum

WHISKEY MILK PUNCH

- Same as Milk Punch but add
- 2 oz. Whiskey

PLANTER'S PUNCH

¾ oz. Lemon Juice
¾ oz. Orange Juice
4 dashes Curacao
2 oz. Jamaica Rum
Shake and strain into tall glass filled with shaved ice
Decorate with fruit and serve with straws.

RHINE WINE PUNCH (for 1 gallon)

Juice of 8 Lemons
2 ponies Brandy
2 ponies Curacao
1 pony Benedictine
2 qts. Rhine Wine
2 qts. Sparkling Water
Sugar to taste
Fruit
Block of ice.

ROMAN PUNCH

1 tsp. Sugar
Juice of Half Lemon
Juice of Half Orange
White of Egg, beaten
2 oz. Rum
Shake well
Fill goblet with chilled champagne.

RUM PUNCH

Juice of Half Lemon
1 tsp. Sugar
2 oz. Rum
1 dash Brandy
Fruit
Serve in goblet with fine ice.

P

SAUTERNE PUNCH (for 1 gallon)

- Juice of 5 Lemons
- 2 ponies Brandy
- 1 pony Apple Jack
- 1½ oz. Pineapple Juice
- 2 dashes Yellow Chartreuse
- 2 qts. Sauterne
- 2 qts. Sparkling Water
- *Sugar to taste*
- *Cucumber rinds*
- *Dress with fruit.*

WHISKEY PUNCH

- 2 oz. Whiskey
- Juice of Half Lemon
- 1 tsp. Sugar
- Shaved Ice
- *Use goblet*
- *Dress with fruit*
- *Squirt of Seltzer.*

POMPIER HIGHBALL or *(Vermouth-Cassis)*

- 3 oz. French Vermouth
- 4 dashes Creme de Cassis
- Seltzer
- *Serve in highball glass*
- *Stir.*

R.A.F. COCKTAIL

1¾ oz. Apple Jack
¾ oz. Apricot Brandy
Juice of Half Lemon
Shake.

RAINBOW COCKTAIL

1/7 oz. Creme de Cacao
1/7 oz. Creme Yvette
1/7 oz. Yellow Chartreuse
1/7 oz. Maraschino
1/7 oz. Benedictine
1/7 oz. Green Chartreuse
1/7 oz. Brandy
Pour in order named very carefully and slowly into cordial glass to prevent cloudiness.

RED LION COCKTAIL

1½ oz. Gin
¾ oz. Grand Marnier
3 dashes Grenadine
¼ oz. Lemon Juice
Shake.

RED SNAPPER COCKTAIL

1½ oz. Vodka
1½ oz. Tomato Juice
1 dash Lime Juice
1 dash L. P. Sauce
Salt, pepper and red pepper to taste
Shake well
Serve in Delmonico glass.

R

REMSEN "COOLER"

2 oz. Gin
1 cube Ice
Peel rind of lemon in spiral form
1 split Soda
Serve in tall glass
Stir.

SCOTCH "COOLER"

Same as Remsen "Cooler" except use Scotch

RICKEYS

GIN RICKEY

1½ oz. Gin
Insert juice of half lime and rind in highball glass
1 cube Ice
Fill glass with seltzer
Stir.

BRANDY RICKEY

Same as Gin Rickey except use Brandy

RUM RICKEY

Same as Gin Rickey except use Rum

RYE or BOURBON

Same as Gin Rickey except use Rye or Bourbon

SCOTCH RICKEY

Same as Gin Rickey except use Scotch

R

SLOE-GIN RICKEY

Same as Gin Rickey except use Sloe Gin

ROB ROY COCKTAIL

2 oz. Scotch
¾ oz. Italian Vermouth
1 dash Orange Bitters
Decorate with cherry
Stir.

ROSE COCKTAIL

2 oz. French Vermouth
½ oz. Kirsh
¼ oz. Grenadine
Stir well.

ROYAL SMILE COCKTAIL

1¾ oz. Gin
¾ oz. Apple Jack
4 dashes Grenadine
Juice of Half Lime
Shake.

RUBY COCKTAIL

2 oz. Gin
3 dashes Grenadine
¾ oz. Apple Jack
Shake.

RUSSIAN COCKTAIL

1 oz. Gin
1 oz. Vodka
¾ oz. Creme de Cacao
Shake.

S

"SANGAREES"

- 3 oz. Port or Sherry Wine
- 1 tsp. Sugar
- Cracked Ice
- Slice of Lemon
- *Fill glass with water*
- *Serve in Tom Collins glass*
- *Nutmeg on top*
- *Stir.*

SANTIAGO COCKTAIL

- 1¾ oz. Rum
- ¾ oz. Triple Sec
- 1 tsp. Sugar
- Juice of Half Lime
- *Shake.*

SANTA ANITA COCKTAIL

Same as Scotch Mist

SAZARAC

- 1 dash Pernod in old fashioned glass
- 1 lump Sugar saturated with Peychaud bitters
- 1 cube Ice
- Twist of Lemon Peel
- Twist of Orange Peel
- 1½ oz. Bourbon
- *Stir.*

SCARLET O'HARA COCKTAIL

- 2 oz. Southern Comfort
- ½ oz. Grenadine
- Juice of Half Lime
- *Shake.*

SCOTCH MIST

1½ oz. Scotch
Shake with cracked ice
Serve in old fashioned glass
Twist of lemon peel.

SEPTEMBER MORN COCKTAIL

Same as Bacardi
Add egg white.

SHAMROCK COCKTAIL

1½ oz. Irish Whisky
1 oz. French Vermouth
3 dashes Green Creme de Menthe
3 dashes Green Chartreuse
Stir.

SHANDY GAFF

Cold Beer
Cold Ginger Ale
No ice
Serve in tall glass.

SHRUBS

BRANDY SHRUB

Cut thin rinds of 2 lemons and the juice of 5, add 2 quarts of Brandy; cover it for 3 days; then add a quart of sherry and 2 pounds of loaf sugar; run it through a jelly bag and bottle.

RUM SHRUB

Put 3 pints of orange juice and 1 pound of loaf sugar to a gallon of rum. Put all ingredients into a cask, and leave it for 6 weeks when it will be ready for use.

S

SIDE CAR COCKTAIL

1¾ oz. Brandy
¾ oz. Cointreau
Juice of Half Lime
Shake.

SLINGS

GIN SLING

1½ oz. Gin
2 dashes Angostura Bitters
Serve in highball glass with cracked ice
Fill with carbonic
Twist of lemon peel
Stir.

BRANDY SLING

Same as Gin Sling except use Brandy

IRISH SLING

Same as Gin Sling except use Irish Whisky

RUM SLING

Same as Gin Sling except use Jamaica Rum

SCOTCH SLING

Same as Gin Sling except use Scotch and Orange Peel

SINGAPORE SLING

2 oz. Gin
¾ oz. Cherry Brandy
1 dash Benedictine
Juice of Half Lime
Serve in tall glass with 2 cubes ice
Decorate with slice of orange and sprig of mint
Top with carbonic.

WHISKEY SLING

Same as Gin Sling except use Whiskey

SMASHES

BRANDY SMASH

1½ oz. Brandy
Crush half lump sugar with 3 sprigs of mint
1 Cube Ice
Fruit
Serve in old fashioned glass
Top with seltzer
Stir.

GIN SMASH

Same as Brandy Smash except use Gin

WHISKEY SMASH

Same as Brandy Smash except use Whiskey

S

SNAPPER COCKTAIL

1⅓ oz. Gin
1⅓ oz. White Creme de Menthe
Shake.

SOCIETY COCKTAIL

1¾ oz. Gin
¾ oz. French Vermouth
4 dashes Grenadine
Shake.

SOUTH SIDE COCKTAIL

1½ oz. Gin
Juice of Half Lemon
1 tsp. Sugar
2 sprigs Fresh Mint
Shake well
Dash of seltzer on top.

SOUTHERN COMFORT COCKTAIL

1¾ oz. Southern Comfort
Juice of Half Lime
¾ oz. Orange Extra Sec
Shake.

SPITFIRE COCKTAIL

2 oz. Southern Comfort
4 dashes Lemon Juice
4 dashes Orange Juice
2 dashes Absinthe
Shake.

SPRITZER HIGHBALL

Pour 3 ozs. chilled Rhine Wine in highball glass. 1 cube Ice. Fill with chilled Seltzer.

STAR COCKTAIL

1¾ oz. Apple Jack
1 oz. Italian Vermouth
Stir.

STINGER COCKTAIL

1⅓ oz. Brandy
1⅓ oz. White Creme de Menthe
Shake.

SUNDOWNER COCKTAIL

1½ oz. Brandy
¾ oz. Van Der Hum Liquor
4 dashes Lemon Juice
4 dashes Orange Juice
Shake.

SUISSESSE COCKTAIL

1½ oz. Absinthe
¾ oz. Anisette
White of Egg
Shake.

SOURS

WHISKEY SOUR

2 oz. Whiskey
Juice of Half Lemon
1 tsp. Sugar
Shake and strain
Serve in Delmonico glass
Dress with fruit
Squirt of seltzer.

S

APPLE JACK SOUR — Same as Whiskey Sour (p. 71) except use Apple Jack

BRANDY SOUR — Same as Whiskey Sour except use Brandy

GIN SOUR — Same as Whiskey Sour except use Gin

RUM SOUR — Same as Whiskey Sour except use Rum

SCOTCH SOUR — Same as Whiskey Sour except use Scotch

WHISKEY SOUR ON THE "ROCK" — Same as Whiskey Sour but serve in tall glass with cracked ice

SWIZZLES

RUM SWIZZLE

2½ oz. Rum
3 dashes Angostura Bitters
Juice of Half Lime
1 tsp. Sugar
Pour ingredients into a glass pitcher
Add plenty of shaved ice
Churn vigorously with a swizzle stick until the pitcher frosts
Serve in cocktail glass.

S

APPLE SWIZZLE — Same as Rum Swizzle (p. 72) except use Apple Jack

GIN SWIZZLE — Same as Rum Swizzle except use Gin

TIPPERARY COCKTAIL

1 oz. Sweet Vermouth
½ oz. Green Chartreuse
1¼ oz. Irish Whisky
Shake.

TODDIES

APPLE JACK TODDY

Same as Rum Toddy except use Apple Jack

BRANDY TODDY

Same as Rum Toddy except use Brandy

RUM TODDY

1½ oz. Jamaica Rum
1 tsp. Sugar
2 Cloves
Slice of Lemon
Cinnamon
Serve in old fashioned glass
Add boiling water or cold water as the case may be.

WHISKEY TODDY

Same as Rum Toddy except use Whiskey

TOM COLLINS

(See Collins, p. 32)

TOM AND JERRY

1 Whole Egg
Beat up yolk and white of egg separately
Then mix the yolk and white together
1 tsp. Sugar
1½ oz. Jamaica Rum
Use stem glass or China mug, adding the spirits, then fill with boiling water
Dash of Brandy
Top with nutmeg.

TORPEDO COCKTAIL

1½ oz. Scotch
Shake with fine ice
Serve in old fashioned glass
Twist of lemon peel on top
Serve with short straws.

TOVARICH COCKTAIL

1½ oz. Vodka
1 oz. Kummel
Juice of Half Lime
Shake.

TROPICAL COCKTAIL

¾ oz. Creme de Cacao
1¼ oz. French Vermouth
¾ oz. Maraschino
1 dash Orange Bitters
Shake well.

WARD EIGHT

2 oz. Rye
Juice of Half Lemon
¼ oz. Orange Juice
4 dashes Grenadine
Shake
Serve in tall glass with cracked ice
Fruit.

WHIST COCKTAIL

1½ oz. Rum
½ oz. Apple Jack
¾ oz. Italian Vermouth
Shake.

WHITE LADY COCKTAIL

1½ oz. Gin
¾ oz. Cointreau
Juice of Half Lemon
Egg White
Shake.

WHITE ROSE COCKTAIL

1¾ oz. Gin
4 dashes Maraschino
4 dashes Orange Juice
4 dashes Lemon Juice
Egg White
Shake.

WIDOW'S DREAM COCKTAIL

1½ oz. Benedictine
Whole Egg
Shake well
Serve in Delmonico glass and fill with cream.

Z

ZAZA COCKTAIL

1⅓ oz. Dubonnet
1⅓ oz. Gin
Twist of orange peel
Decorate with cherry
Stir.

ZOMBIAN

1 oz. Amber Rum
1 oz. Silver Rum
1 oz. Jamaica Rum
4 dashes Cherry Brandy
4 dashes Apricot Brandy
1 dash Papia Juice
Juice of Half Lime
Serve in tall glass with cracked ice
Top with ½ oz. 151 proof rum
Stir
Decorate with green and red cherry and slice of orange
Serve with straws.

ZOOM

1½ oz. Brandy
¼ oz. Honey
½ oz. Fresh Cream
Shake
Serve in wine glass.

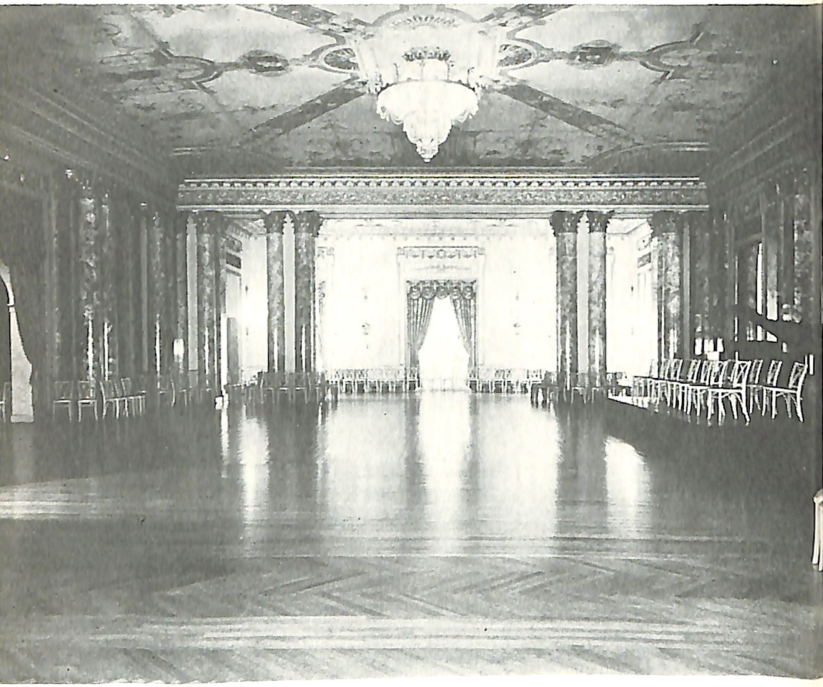


PHOTO OZERN

THE FAMOUS
GRAND BALLROOM OF THE HOTEL PIERRE

Scene of Leading Social Functions

WINES

HOW, WHEN, WHAT TO SERVE

Le Bordeaux c'est d'une femme le sourire des yeux.
Et le Bourgogne d'une jeune fille le sourire des levres.
Le Champagne, c'est le fou rire d'un enfant. . . .

PHOTO OZERN

A Section of the Vast Wine Cellar of the Hotel Pierre

VINTAGE CHART

OF

*IMPORTED WINES

YEAR	CLARETS and SAUTERNES	BURGUNDY	CHAMPAGNE	MOSELLE RHINE
1917	Good	Fair	Very Good	Good
1918	Good	Fair	Moderate	Fair
1919	Excellent	Excellent	Very Good	Fair
1920	Very Good	Good	Good	Good
1921	Very Good	Very Good	Excellent	Excellent
1922	Moderate	Moderate	Poor	Fair
1923	Good	Excellent	Very Good	Good
1924	Very Good	Fair	Good	Good
1925	Fair	Poor	Moderate	Fair
1926	Very Good	Excellent	Very Good	Good
1927	Moderate	Poor	Poor	Fair
1928	Excellent	Excellent	Very Good	Excellent
1929	Very Good	Very Good	Very Good	Very Good
1930	Fair	Good	Good	Good
1931	Good	Fair	Fair	Good
1932	Poor	Poor	Poor	Good
1933	Excellent	Excellent	Excellent	Excellent
1934	Excellent	Excellent	Excellent	Excellent
1935	Poor	Poor	Poor	Fair

*DOMESTIC WINES

Our American wines are excellent. The grapes from which the wines are made are grown in the East and Middle West, and are unlike any other wines in the world.

California wines, made from imported vines from Europe, Asia, Persia and Egypt are grown on the West Coast and resemble the European wines.

SUGGESTIONS

AS AN APERITIF	Cocktail Dry Sherry Vermouth Dubonnet
WITH OYSTER OR SHELL FISH	Dry white wine such as Chablis: chilled
SOUP	Medium bodied Sherry or Madeira
FISH	Dry white Graves, Barsac, Moselle, Burgundy or Rhine Wine: chilled
ENTREES	Claret or light red Burgundy: room temperature; or vintage Champagne: iced
ROAST	Chateau bottled Claret or red Burgundy: room temperature
GAME	Heavy red Burgundy or Chateau bottled Claret: room temperature
DESSERT	Vintage Champagne or Chateau bottled white Bordeaux: iced
CHEESE	Port, rich Sherry, Madeira or Tokay
COFFEE	Fine Champagne, Cognac, Armagnac, Liqueurs, Eaux de Vie

CORRECT WINE PROCEDURE

TEMPERATURE

White Wines (still and sparkling) should be served much colder than the average cellar temperature. They should be stored in an ice box or iced before serving (50 degrees).

Red Wines should never be warmed. To "take the chill off" ruins any good wine. A decanter of wine should never be placed in hot water, as this would destroy the bouquet and life of the wine.

Burgundies and Clarets of age should be decanted two hours, and Vintage Ports three hours before being served, and placed in the room in which they are to be consumed, so that the temperature of the wines may be about the same as the "room."

NOTE: "Chilled" means from 40 to 45 degrees Fahrenheit.

"Cellar temperature" from 40 to 45 degrees Fahrenheit.

"Very cold" means just above freezing.

"Room temperature" 65 to 70 degrees Fahrenheit.

SERVICE

Remove the metal capsule entirely, also all dust and wax on or near the cork before it is drawn.

Place the corkscrew point exactly in the center of the cork, driving it slowly into the cork.

Do not move the bottle nor jerk the cork while drawing it.

When drawing the cork, always hold the bottle with a napkin, to allow for the possibility of a split neck. Carefully wipe the lip of the bottle after drawing cork.

Red Wines like Fine Brandies should never be served in small glasses.

Glasses should not be filled to more than about two-thirds capacity.

Fresh glasses should be used for each bottle of fine old wine.

DRAUGHTS AND BREWS

BEER

1	Hogshead	63	Gallons (8064 ounces)
1	Barrel Beer	31	Gallons (3936 ounces)
½	Barrel Beer	15½	Gallons (1984 ounces)
¼	Barrel Beer	7¼	Gallons (992 ounces)

Half Barrel equals

330 Glasses	6 Ounces
283 Glasses	7 Ounces
248 Glasses	8 Ounces
220 Glasses	9 Ounces
198 Glasses	10 Ounces
180 Glasses	11 Ounces
165 Glasses	12 Ounces
152 Glasses	13 Ounces
141 Glasses	14 Ounces
132 Glasses	15 Ounces
124 Glasses	16 Ounces

Ideal Beer Temperature, 45 degrees Fahrenheit.

ALE, STOUT AND PORTER

1 Barrel Ale, 31 gallons with 15% foam or

567 glasses (8 ounce glass)
452 glasses (10 ounce glass)
377 glasses (12 ounce glass)
324 glasses (14 ounce glass)

Ideal Ale, Stout and Porter Temperature, 55 degrees Fahrenheit.

PERCENTAGE OF ALCOHOL IN BEVERAGES

Wines are produced by the spontaneous fermentation of fruits.

The strongest are Port, Madeira and Sherry, each of which contains about 20% of alcohol. Burgundy, Claret, Sauterne, Moselle and Rhine Wines contain about 8% to 14% of alcohol.

Champagne is prepared by adding sugar to an ordinary wine, allowing the mixture to ferment in corked bottles, the carbon dioxide thus being retained. It contains 10% to 14% alcohol.

Whiskey is made by subjecting fermented grains to distillation.

Rum is made by distilling fermented molasses and sugar cane.

Gin is made by distilling fermented grain and adding oil of juniper berries to the distillate.

Brandy is a spirit produced by distillation of a wine.

Whiskey, Rum, Gin, and Brandy contain from 40% to 50% of alcohol.

Beer, Ale, and Porter are made from an infusion of malt—that is, fermented barley, flavored with hops. They each contain from 4% to 6% of alcohol.

YOUR PRIVATE NOTES

Koko Ruto Cocktail
1½ oz. Ron Merito Rum
1 heaping barspoon Koko whip
3 oz. finely cracked ice
small amount sugar optional
Place in electric mixer or cocktail shaker & agitate until ice is melted. Pour into cocktail glass & top with nutmeg. Do not use lime or lemon juice.

Coconut Milk Shake – Brandy 2 oz.
¼ to ⅓ drinking glass fine ice
Remainder glass milk
Pour into shaker or mixer & add
3 heaping teaspoonfuls Koko whip.
Mix & top with grated nutmeg.

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